

Special FOOD Coverage

★ STOP! CHECK! SAVE! ★

Special FOOD Coverage

Expense Accounts Must Be Filed

Wednesday of next week, Sept. 9, is the last day for all candidates at the primary election to file their expense reports, according to a reminder issued today by the county counsel.

Should an elected official fail to file his report within the specified time, he may be denied a certificate of election to the office to which he was elected.

All candidates, whether or not they were successful, are required to file reports setting forth in detail their expenditures, the county counsel stated. Certificates of election will not be issued until the canvass of the ballots has been completed.

Field Meet Is Postponed

About 25 boys turned out for the field meet held at the city park last Saturday, so the promoters turned the affair into a preliminary practice meet and will hold the finals some time in October when they hope a larger number will turn out.

The October meet will be open to both boys and girls, with events for each. Girls who want to compete may contact Mrs. Annie Wilson at the park for information.

Soviet Game Abundant
STALINABAD, U.S.S.R. (U.P.)—An unprecedented abundance of game and beasts is observed this year in the Turkmenian. Last month 32 panthers, 121 wolves and over 1,700 foxes were killed by hunters.

ELECTRIC RANGE NOW "PUTS UP" BUTTERS



HOMEOWNERS all over the country are beginning to delegate the task of putting up fruit butters to the oven of their new automatic electric ranges. No longer do they stand over a hot kettle of fruit for hours at a time or do they have warm kitchens from heat that leaks out. Thanks to the electric range with its excellent oven insulation, the heat now stays where it belongs—inside the oven. The new idea is to "put up" fruit butters in the oven nowadays, instead of "putting up with" hot kitchen days!

"I know on which side my bread is buttered," said a poet 'way back in the 16th century. His thought was based on poetic imagery. However, if you were to say the same thing, you would more than likely base it on a gastronomic image—especially if you had made and tasted the delicious fruit butters which can be prepared so conveniently at this time of year.

These fruit butters can be prepared easily, too, when you use an electric range. Thanks to the versatility of the modern electric range you can now make fruit butters right in the oven. Under the guidance of the accurate temperature control, the fruit cooks in the oven and requires little attention. The electric oven is so well insulated to keep in the heat that when you "put up" fruits nowadays, you no longer have to "put up with" hot kitchen days!

Method Is Simple
And the method is as simple as the "ABC's." You merely wash the fruit and prepare it

for cooking. Place it in a deep pan like a dishpan, and place in the cold electric oven on second rack from bottom. Finally, you set the temperature control to 400 degrees and turn the oven switch to bake position.

When the fruit is mushy and partially cooked—two hours—add sugar and mash the fruit. Then, continue cooking until thick, another two hours. Stir occasionally. Pour into sterilized jars or glasses. Seal immediately, or cool and cover with melted paraffin.

And here is the way to prepare those fruits. For peach butter, peel and chop peaches. When mushy and partially cooked mash or put thru sieve. To each 10 cups of cooked peach pulp add five cups of sugar. One and one-half teaspoons cinnamon, and one-half teaspoon nutmeg may also be added to impart a pleasantly tangy flavor, if desired. Then continue according to the above directions.

For plum and cantaloupe butter, wash and cut six pounds of

Serve These Hors d'Ouvres With Or Without Cocktails

STUFFED EGGS
Hard cook eggs, cut in halves lengthwise. Fill one end with chopped cooked spinach moistened with French Dressing, and the other end with chopped smoked salmon seasoned with a dash of Dressing. Place a line of the sieved egg yolk between the fillings.

HAM ROLLS
Spread 1 1/2-inch squares of thinly sliced ham or chipped beef with a mixture of equal parts of cream and Roquefort cheese moistened with Mayonnaise, beaten to a cream and seasoned with a dash of Worcestershire sauce and paprika.

STUFFED CELERY
Combine equal amounts of mashed sardines or tuna and sieved hard cooked egg yolk and a dash of dressing. Fill small pieces of crisp celery, garnish with pimento strips. Chill.

CUCUMBER RINGS
Pare small cucumbers, remove centers with apple corer, fill with a mixture of cottage cheese, chopped stuffed olives, highly seasoned with Paprika and Worcester Sauce.

Cream the shortening and add the sugar gradually. Add the well-beaten egg and molasses. Sift the flour, soda, cinnamon and ginger and salt together. Add alternately with the sour milk and mix well. Pour into a greased and floured pan and bake 30 minutes in a moderate oven.

Almond ICE-BOX COOKIES
Cream 1/2 cup butter, gradually add 1/2 cup sugar, 1/4 cup brown sugar and 1 well-beaten egg. Sift 1 1/2 cups flour, 1/2 teaspoon soda, 1/4 teaspoon cinnamon. Blend ingredients and add 1/2 cup sliced blanched almonds. Shape in rolls, wrap in waxed paper and chill over night. Cut in thin slices and bake in a moderate oven.

CHEESE COOKIES
1 pound grated cheese
1 cup butter
1 cup flour
1/2 teaspoon baking powder
1 pinch red pepper
Mix together and roll very thin. Bake carefully in a moderate oven.

Mother's Estate Left to Children

The late Mrs. Lena Houghton, of Torrance, who died last Aug. 17 at Fresno, left an estate valued at \$11,130, according to the inventory and appraisal filed this week in Los Angeles county superior court.

Three children in Torrance—Georgia, 16; Elsie, 13; and Marjorie, 11, will receive the estate, according to the provisions of the will filed for probate by a sister, Josephine Johnson, who was nominated as executor.

Tree, 90 Years Old, Bears
KENOSHA, Wis. (U.P.)—A russet apple tree planted in 1838 is still bearing fruit on the farm of John G. Williams near here. Williams is a grand-nephew of the John Williams who planted the tree.

Family Thirteens
TOLEDO, (U.P.)—Mrs. Lulu Cayia, the 13th child of parents each of whom was a 13th child, has three children the third of whom was born in 1923, and now is 13 years old.

A & P ESTABLISHED 1859
WHERE ECONOMY RULES
All A & P Stores Closed Labor Day—Monday, September 7th.

Flavor-Famed Meats

ARMOUR'S STAR OR CUDAHY'S PURITAN
HAMS SKINNED lb. **31c**
WHOLE OR SHANK HALF

Grain-Fed "Branded" Steer Beef
ROASTS Center Cut Shoulder or 7-Bone Chick Lb. **16c**
BOILING BEEF PLATE RIB Lb. **7c**
Sunnyfield or Armour's Star—Fancy Eastern
Sliced BACON Pkg. **19c**
FRESH
GROUND BEEF lb. **12 1/2c**
ARMOUR'S WHITE CLOUD
SHORTENING (Bulk) 3 lbs. **29c**
Wilson's Eastern Sugar-Cured
BACON By the Piece Lb. **32c**

BEST EVER—"FINEST QUALITY"
WIENERS CONEYS SOLOGNA lb. **17 1/2c**
FRESH LIVERWURST

SAVE ON FOODS

SILVERBROOK OR CHALLENGE BUTTER quality lb. **39c**
BROOKFIELD—LARGE FRESH EGGS U.S. Extra No. 1 33c
NUTLEY—"WHOLESALE" MARGARINE lb. **10c**
EIGHT O'CLOCK COFFEE Mild & Mellow 1-lb. bag **17c**
3-lb. bag, 49c

DEL MONTE—TIPS ASPARAGUS 12-cans **12c**
DEL MONTE—VACUUM PACK KERNEL CORN 12-oz. cans **11c**
SANTA CRUZ—Whole Peeled APRICOTS 2 cans **15c**
CALIFORNIA TOMATOES 3 No. 2 1/2 cans **25c**

DEL MONTE **PEAS** EARLY GARDEN No. 2 can **13c**

QUAKER WHEAT Puffed 2 reg. pkgs. **15c**
LIBBY'S VIENNA SAUSAGE 3 4-oz. cans **25c**
RED CIRCLE COFFEE Rich and Full Bodied bag **18c**
SAN LUCAS—LIGHT MEAT TUNA FISH No. 1/2 can **10c**

FANCY NEW YORK STATE APPLESAUCE 3 No. 2 cans **25c**
"FOR CLEANSING THE SKIN" CREAM Hands 4-oz. jar **19c**
VITAPINE—Sliced PINEAPPLE No. 1/4 can **10c**
IRIS—VACUUM PACK COFFEE Regular 1-lb. or Drip **28c**

DEL MONTE **TOMATOES** SOLID PACK No. 2 1/2 can **12c**

KING OSCAR SNACKS 3 No. 1/2 cans **10c**
ANN PAGE—PORK & BEANS With Tomato Sauce 1-lb. can **5c**
RAJAH SYRUP Cane & Maple 12-oz. can **15c**
"THE CHILDREN LOVE IT" CRACKER JACK 3 1/2-lb. cans **10c**
NEW LARGE SIZE

INDIA—CEYLON—JAVA **OUR OWN TEA** 1/2-lb. pkg. **17c**

CRYSTAL VINEGAR Cider quart **10c**
ENCORE—PREPARED SPAGHETTI 3 1-lb. cans **20c**
"The Family's Favorite Meat" SHORE DINNER 12-cans **12c**
SUNSWET PRUNES "Fertilized" 1-lb. 7c

CLEANSER SUNBRITE 2 cans **9c**
"MASTER BLEACH" PUREX Water Softener 32-oz. bottle **10c**
KENNEL KING DOG FOOD 3 1-lb. cans **17c**
NON-FATTENING ACNE BEER 12-oz. keglet **10c**

TENDER **SWEET PEAS** 3 No. 2 cans **25c**

PRICES EFFECTIVE THURS., FRI. & SAT., SEPTEMBER 3, 4 & 5, 1936
(We Reserve The Right To Limit Quantities.)

A & P FOOD STORES
1319 SARTORI AVENUE, TORRANCE

NEWEST IN KITCHENS



BUNCHES of grapes and ears of corn in a conventionalized design make the mouth water when you glimpse this kitchen which has renounced the prevailing school of impersonal decoration for a newer idea in scenic effects. Here washable wall paper and natural knotty pine in cabinet-work form an attractive setting for the sleekness of the modern gas range. Certain fashions of the late thirties and nineties, such as natural woods and wall papers, are now the latest style in kitchen decoration. Note the recessed window contained in sheer plaid ruffled tie-backs.

"School Days, School Days"

So goes the famous song; but only as long as the children are happy and well fed. And the secret of keeping them happy... as well as strong and healthy... is to feed them bone-building energy-making foods.

Foremost of these foods is MEAT! And foremost as a seller of Meat is Grubb's Market, known for miles around for Quality, Economy.

Give children meat at least once a day. Include it in their school lunches. And buy it at...

GRUBB'S MARKET
CHOICE MEATS
PHONE 779 TORRANCE
IN SAFEWAY STORE 1929 CARSON ST.

Cookies and Cake For Kids 'Tween Meal Snacks

This is the time of year when the cookie jar should be kept brimming, and a fresh cake at hand, for school children have appetites that are apparently insatiable. It is best to keep these foods simple, for the heavy, rich types are naturally not suitable.

PEANUT SQUARES
2 eggs
2 cups brown sugar
1 cup melted shortening
3 1/2 cups flour
3 teaspoons baking powder
1/2 cup sour milk
1 teaspoon vanilla
1 cup peanut butter
1/2 cup honey

Beat eggs, add sugar and shortening and mix well. Sift together flour, baking powder and salt; add to first mixture. Add vanilla. Chill. Mix peanut butter, honey and salt to a smooth paste. Roll 1/2 of cookie dough (chilled) 1/4 inch thick; lift on to a cooking sheet. Spread on the peanut butter and honey mixture; cover with other half of the dough rolled 1/4 inch thick. Bake in a moderate oven about 20 minutes. Remove from oven and cut in 2-inch squares; let cool before removing from pan. Makes about 4 dozen cookies.

Apple Butter CRESCENTS
1/2 cup butter
1 cup sugar
1 egg
1/2 cup apple butter
1/2 teaspoon soda
2 cups sifted flour
1/2 teaspoon salt
1 teaspoon baking powder
1/2 cup milk

Cream butter, add sugar and cream together. Add egg and beat thoroughly, then add apple plums, and peel and slice one small cantaloupe. When mushy and partially cooked put thru sieve and add four pounds of sugar. Spices may be added, if desired. Continue according to the above directions.

butter into which the soda has been beaten. Add flour which has been sifted with salt and baking powder, alternating with the milk. Spread the batter in a lined or greased sheet cake pan, about 14 by 16 inches in size, making the batter about 1/4 inch thick. Bake in a hot oven for 10 or 15 minutes. When cool cut in crescent shapes.

OATMEAL COOKIES
1 1/2 cups oatmeal
1/2 cup sour milk
1/2 cup shortening or meat drippings
2 cups brown sugar
2 eggs, beaten
1 teaspoon vanilla
2 1/2 cups pastry flour
1 teaspoon soda
1/2 teaspoon salt
1 teaspoon baking powder
1 teaspoon cloves
1 teaspoon cinnamon
1 teaspoon nutmeg
1 cup seeded, chopped dates
1 cup chopped nut meats

Sprinkle the oatmeal in a pan and brown lightly in a moderate oven. Remove from the oven, place in a bowl, add the sour milk and let stand for 5 minutes. Cream the fat and sugar until smooth. Add the beaten eggs and vanilla and mix thoroughly. Add the soaked oatmeal, then stir in the flour, sifted with the soda, baking powder, salt and spices. Mix until smooth, then add the dates and nut meats.

Drop from a spoon on greased baking sheets. Bake in a moderate oven for about 15 minutes.

GINGERBREAD
1/2 cup shortening
1/2 cup sugar
1 egg
1/2 cup molasses
1 1/2 cups flour
1 teaspoon soda
1 teaspoon cinnamon
1 teaspoon ginger
1/2 teaspoon salt
1/2 cup sour milk

Milk Best Source of Farm Cash—Survey Indicates Steady Increase



DAIRY farmers' cash income from milk for the first six months of 1936 increased \$23,000,000 over the first six months of 1935 according to A. G. Marcus, California dairy leader. As the largest single source of farm income, milk put \$433,000,000 in farmers' pocketbooks during the period—a new high since 1933.

Although storms and flood cost farmers and distributors extra expenses this year to get milk to consumers, increased farm milk income is particularly gratifying to the milk industry despite heavy losses, Mr. Marcus declared.

Milk was less than 15 per cent of total farm income ten years ago, while for 1935 it was about one-

fifth of the total. With yearly farm milk income about \$340,000,000 greater in 1935 than the 1932 total, dairying brightens the agricultural picture, as milk is paid for monthly while most crops only bring in money at the end of the season.

During the last quarter of a century, the number of cows in the United States has grown to more than 25,000,000, with yearly milk production of approximately 46,500,000,000 quarts. These increases are due chiefly to scientific progress and expansion of daily distribution of milk to consumers.

Increased cooperation of dairy farmers and milk distributors to produce high quality milk by maintenance of rigid health standards and a steady, dependable supply forecast continued improvement in farm return from milk during the year, according to Mr. Marcus.

FOR YOUR ENJOYMENT...
Tune in on "The Corner Store Philosopher" Radio Program, Every Tuesday and Thursday, 6:45 p. m., Station KHJ. Also KFAC, 6:45 every evening.

YOUR ASSOCIATED GROCERS

GEO. H. COLBURN
645 Sartori Ave., Torrance, Phone 622

DOAN'S MARKET
2223 Torrance Blvd., Torrance, Phone 486

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1801 Cabrillo Ave., Torrance, Phone 110

ASSOCIATED S AGROCCERS
INDIVIDUALLY OWNED STORES

SPECIALS FOR FRIDAY, SATURDAY, SEPT. 4-5

SHOP FRIDAY AND SATURDAY FOR SUNDAY AND MONDAY

OLIVES
BOLIVAR, Med. Qts. **19c**

BORAX Soap Chips Lge. **22c**

Boraxo, 15c Borax Powder 10 ozs. **10c**
2 lbs. **25c**

UNDERWOOD Deviled Ham 1 1/4 ozs. **8c**
2 1/4 ozs. **12c**

OLD DUTCH Cleanser 3 for **20c**
6 for **39c**

MARSHMALLOWS DUMAKS, 1-Lb. 2 for **25c**
(Cellophane Wrapped)

SUNSWET MED. Prunes 2 lbs. **15c**

SUNSWET Prune Juice qt. **23c**

Scott Tissue 3 for **20c**

Waldorf Tissue 2 for **9c**

LYNDEN Chicken and Noodles 16-oz. jar **25c**

FOLGER'S COFFEE **28c** lb.
2 Lbs. 55c

SUNMAID Puffed Raisins 15-oz. pkg. **9c**

SUNMAID SEEDLESS Raisins 15-oz. pkg. **8c**

Mity Nyce
CORN BEEF SLICED BEEF, 2 1/2-oz. VIENNA SAUSAGE 3 for **25c**
DEVILED MEAT 3 for **10c**

PAPER NAPKINS (White) 80 Count **9c**

Scott Towels 2 for **19c**

PETER PIPER Pickles qts. **22c**
Sweet, Sweet Mix, Sweet Relish, Sweet Chow, Sweet Chips

DAINTY MIX, WHOLE Peeled Apricots No. 1 can **10c**

CUT RITE Wax Paper Sm. 6c; Lge. **15c**

Pork & Beans PHILLIP'S, 2 1/2-Lb. Can **10c**

Salad Dressing THRIFTEE, Qt., 26c.....Pt. **17c**